



KRONE BOREALIS

2000

'stars of love'

TASTING NOTES

A sparkling wine made in the traditional method, Krone Borealis reveals an elegant, classic biscuity bouquet. This wine's warm, yeasty creaminess allows the hazelnut, quince and peach flavors to fill the mouth. The bubbles are fine and persistent: delicate stars of love.

THE ESTATE, THE LEGEND & THE NAME

Krone Borealis is made by Twee Jonge Gezellen (simply refer to them as "TJ"). Established in 1710, TJ is the oldest family owned winery in Tulbagh and the second oldest winery in South Africa. TJ and the Krone family are renowned for ground breaking innovation and pioneering concepts, such as night harvesting, cold fermentation and the production of 'healthier' wines: wines that satisfy a discerning public who are aware of and take responsibility for their lifestyle. For example, Krone Borealis is biologically stable, and their TJ Light is a low alcohol wine that has carried the South African Heart Foundation's seal of approval for many years.

Legend records that Bacchus fell in love with Ariadne, daughter of the King of Crete. The King forbade their union because immortal gods had a bad track record with humans. In order to prove to the King his true love for Ariadne and to uplift her heart-broken spirits, Bacchus threw his golden crown, a circlet of gems, into the heavens to shine forever as the dainty constellation of stars known as Corona Borealis.

Corona and Krone both mean 'crown' and it was Nicky Krone's love for his wife, Mary, that resulted in this delicate wine: for Mary has always adored champagne but is allergic to preservatives. So Nicky experimented for years and in the 1980's developed a biologically stable method of producing a truly elegant champenoise, enabling Mary to *indulge* her passion. Krone Borealis in name and spirit encapsulates *'stars of love'*.

WINEMAKING

Chardonnay and Pinot Noir grapes are hand-picked at night and only the free run juice is used for this brut methode cap classique (MCC). Krone Borealis undergoes a controlled, slow bottle fermentation, matures on the lees in underground cellars for at least 2 to 3 years after which the bottles are hand-turned in wooden pupitres prior to degorging. Krone Borealis is biologically stable - a true celebration of the vintner's art.

ANALYSIS

Varietal	Chardonnay 50% Pinot Noir 50%	alcohol	12%
Appellation	Tulbagh, South Africa	residual sugar	7.0 g/l
Production	7 000 (12x750ml)	total acidity	6.7 g/l
Release date	November 2006	pH	2.8

REVIEWS

1st place, AIR FRANCE CLASSIC TROPHY MCC GOLD (TWICE)

The panel of French judges remarked that Krone Borealis is "*Tantalizingly close to French originals.*"

SA DINERS CLUB WINEMAKER OF THE YEAR AWARD

Nicky Krone previously won this prestigious title with Krone Borealis

4 star, JOHN PLATTER.

